

THE WINERY

BALLARD CANYON WINERY LIES IN THE BEAUTIFUL SANTA YNEZ VALLEY NEAR SOLVANG, PART OF NORTHERN SANTA BARBARA COUNTY. IN THE GOLD RUSH DAYS, STAGE COACHES TRAVELED THROUGH THIS AREA ON THE HISTORIC MISSION TRAIL. TODAY, THIS VALLEY WITH ITS SUNNY DAYS, COOL OCEAN BREEZES AND SANDY LOAM SOIL HAS BECOME ONE OF CALIFORNIA'S PREMIUM WINE-PRODUCING REGIONS. GENE AND ROSALIE HALLOCK AND FAMILY PLANTED THEIR VINEYARD IN 1974 AND BUILT THE WINERY ON THE SITE IN 1977.

THE "ART" OF WINEMAKING AT BALLARD CANYON IS GUIDED NATURAL FERMENTATION AND TRADITIONAL OAK AGING COUPLED WITH THE "SCIENCE" OF MODERN EQUIPMENT AND TECHNOLOGY TO PRODUCE A LIMITED NUMBER OF PREMIUM QUALITY WINES. THE FAMILY AND STAFF INVITE YOU TO VISIT US AT 1825 BALLARD CANYON ROAD, SOLVANG, CALIFORNIA 93463. PLEASE PHONE (805) 688-7585.



Ballard Canyon

1981

SANTA YNEZ VALLEY, CALIFORNIA

JOHANNISBERG RIESLING RESERVE

GROWN, PRODUCED AND BOTTLED BY BALLARD CANYON WINERY
SOLVANG, CALIFORNIA, USA • ALCOHOL 9.9% BY VOLUME

1981 JOHANNISBERG RIESLING RESERVE

THE 1981 VINTAGE AT BALLARD CANYON WAS EXCEPTIONAL FOR RIESLING DUE TO NATURAL INFECTION OF BOTRYTIS CINERIA OR "NOBLE ROT." (THIS MOLD SETTLES ON GRAPE SKINS AND CAUSES MOISTURE WITHIN THE BERRIES TO EVAPORATE. THE RAISENED BERRIES ARE RICH IN SUGAR AND GIVE A HONEY-APRICOT FLAVOR TO THE WINE.) THE GRAPES FOR THIS 100% JOHANNISBERG RIESLING WERE HARVESTED IN MID OCTOBER. THEY AVERAGED 23.8° BRIX AND 15% BOTRYTIS. ENJOY THIS DELIGHTFUL WINE WITH CREAM CHEESES AND FRESH FRUITS, OR AS A DESSERT BY ITSELF.

RESIDUAL SUGAR—3.9° BRIX
TOTAL ACID—0.84% BY VOLUME
915 CASES PRODUCED